



## ECLIPSE

MODERN SINGLE PORTION WITH CHOCOLATE AND EXOTIC FRUITS

DIFFICULTY LEVEL



### CHOCOLATE SPONGE ROLL

#### INGREDIENTS

IRCA GENOISE CHOC

g 250

EGGS - AT ROOM TEMPERATURE

g 300

HONEY

g 25

#### PREPARATION

In a planetary mixer, whip all the ingredients for 10/12 minutes at high speed.

Spread the batter onto baking paper sheet to the thickness of 8 mm, then bake for 10 minutes at

220°C with closed valve.

### CRUNCHY INSERT

#### INGREDIENTS

PRALIN DELICRISP TROPICAL - WARM

To Taste

#### PREPARATION

Spread the PRALIN DELICRISP between two sheets of parchment paper, using a rolling pin, at 3mm height.

Chill it for 10 minutes in the refrigerator and then cut it with a cookie cutter into 7cm diameter disks.

Store in the refrigerator until use.

### CHOCOLATE GANACHE

#### INGREDIENTS

LIQUID CREAM 35% FAT

g 345

ZUCCHERO INVERTITO

g 40

SINFONIA CIOCCOLATO FONDENTE 68%

g 250

#### PREPARATION

Heat up the cream with the inverted sugar to 85°C and pour gradually onto the chocolate forming a good emulsion with the hand blender.

Cool the ganache to 20°C before use.

## CHOCOLATE DISKS

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### INGREDIENTS

SINFONIA CIOCCOLATO FONDENTE 68% - TEMPERED

To Taste

### PREPARATION

Spread the chocolate over plastic sheets and when crystallization start, cut circle of 6,5cm diameter.  
Let crystallize completely with weight on top to keep them flat.

## PASSION FRUIT CUSTARD CREAM

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### INGREDIENTS

WATER - AT ROOM TEMPERATURE

g 500

TOP CREAM

g 200

JOYPASTE PASSION FRUIT

g 40

### PREPARATION

Dissolve the JOYPASTE in the water, then add TOP CREAM and mix.  
Leave to rest for two minutes and mix again to obtain a smooth cream.

## HAZELNUT CRAQUELIN

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### INGREDIENTS

TOP FROLLA

g 150

UNSALTED BUTTER 82% FAT

g 100

FARINA DI NOCCIOLE

g 50

RAW SUGAR

g 50

### PREPARATION

Mix all the ingredients in a planetary mixer with the paddle attachment for about 2 minutes.  
Roll the dough in a thin layer between two sheets of parchment paper.  
Cut out into discs with 2 cm diameter and store them in the fridge until you need to use them.

## CHOUX

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### INGREDIENTS

DELI CHOUX  
WATER - AT 50-55C°

g 500  
g 670

### PREPARATION

Mix all the ingredients in a planetary mixer with the paddle attachment at medium speed for 10-15 minutes.

Let the the dough rest for about 5 minutes, then trasfer it into a pastry bag with a round noozle and pipe some choux with about 2 cm diameter onto baking trays lined with parchment paper.

Place a disc of craquelin onto each choux and bake at 180-190°C for 25-30 minutes.

## PASSION FRUIT CHANTILLY

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### INGREDIENTS

PASSION FRUIT PURÉE  
GLUCOSIO  
LILLY NEUTRO  
SINFONIA CIOCCOLATO BIANCO  
LIQUID CREAM 35% FAT

g 200  
g 25  
g 30  
g 210  
g 470

### PREPARATION

Heat up the puree with the glucose at 85°C and add the LILLY.

Pour over the chocolate.

Create the emulsion using the hand blender.

Add the cream and emulsify again.

Reserve to the refrigerator minimum of 4 hours, better 8 hours.

Whip until consistency and use directly.

## FINAL COMPOSITION

In a DOBLA DARK CHOCOLATE SHELL 7 CM insert a disc of PRALIN DELICRISP on the bottom and a disk of sponge of the same size.

Fill with the chocolate ganache.

Alternate three chocolate disks with the chocolate ganache.

Make a tuft with whipped passion fruit chantilly.

Finish the dessert with a choux filled with passion fruit custard cream.

Decorate with a GOLDEN CRUMBLE DOBLA.



**RECIPE CREATED FOR YOU BY FEDERICO VEDANI**

CHOCOLATIER AND PASTRY CHEF